



HEADQUARTERS NEW JERSEY ARMY AND AIR NATIONAL GUARD  
**NEW JERSEY DEPARTMENT OF MILITARY AND VETERANS AFFAIRS**  
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FORT DIX, NEW JERSEY 08640-7600

**ARMY BULLETIN NO. 18**

**12 October 2001**

**UNAUTHORIZED HEATING OF UNITIZED GROUP RATIONS WITH IMMERSION HEATERS (DOL)**

1. Immersion heaters are to be used to heat water for sanitation of kitchen equipment. They are not to be used to heat UGR Heat and Serve rations.
2. The use of immersion heaters to heat UGR Heat and Serve rations can result in the following safety and or sanitation problems:
  - a. Soldiers may be exposed to possible hot water burns because tray ration extractors are not designed to work in the deep water of the immersion heater can.
  - b. Since water temperature cannot be easily controlled in immersion heaters, excessive heat may result in the swelling and possible rupture of trays at seams while deficient heat may cause under cooking of the rations.
  - c. Adding or removing UGR Heat and Serve trays from immersion heaters will change water levels in the heaters which may cause burns to soldiers due to splashing hot water and or exposure to the hot metal surfaces of the heater body.
  - d. Heat dispersion in the combustion chamber of the immersion heater is intense and trays sitting directly on the chamber may result in scorched or burned food.
  - e. The weight of stacking trays on the combustion chamber may cause the chamber to rupture at the seams.
3. POC is CW2 John S. Garrison, (609) 562-0216.

OFFICIAL:

A handwritten signature in black ink, appearing to read "Thomas J. Sullivan", is written over the printed name.

THOMAS J. SULLIVAN  
COL, GS, NJARNG  
Command Administrative Officer

PAUL J. GLAZAR  
Major General, NJARNG  
The Adjutant General

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